



Plates & Bowls

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| Smoked Wagyu Cheese Burger Tomato, iceberg, mustard mayo, and pickles with fat fries | 26 |
| Pumpkin Gnocchi (v) Smoked feta, drunken sultanas and sage | 38 |
| Tiger Prawn Aglio Olio E Peperoncino (nf, df) Spaghetti, white wine, parsley and black olive crumbs | 43 |
| Pan-Seared Kingfish (gf, df, nf) Surf clams, spiced chorizo, roast peppers and butter beans | 43 |
| Steak Frites (gf, nf) 250g Riverina sirloin, Café de Paris butter, red wine jus with shoestring fries | 44 |

Sides & Salads

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| Garden Salad (v, gf, df, nf, vgn) Mixed leaves, tomatoes and cucumber in vinaigrette | 10 |
| Tuscan Chips (v, gf, nf) Chilli, garlic, olives, parmesan and herbs with chipotle aioli | 14 |
| Truffle Fries (v, gf, nf) Parmesan and parsley with aioli | 14 |
| Caramel Miso Sugarloaf Cabbage (v, gf, df, nf) Whipped sesame and fried onions | 15 |

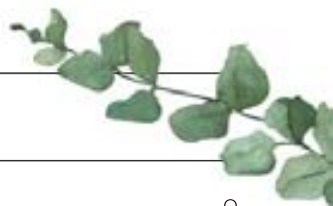
Dessert

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| Wattleseed Crème Brûlée (v) Tahitian vanilla, burnt caramel and macadamia biscotti | 19 |
| Soft-centred Chocolate Fondant (v) Peanut butter ice cream and caramel | 19 |
| Strawberry Gum and Vanilla 'Cheesecake' (v, nf) Poached pear and oat tuille | 19 |
| Farmhouse Cheese Board (v) Selected Australian cheeses, quince, grapes and crispbread | 30 |





Snacks & Sharing



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| Mixed Marinated Olives (v, gf, df, vgn) Zest, chilli, garlic, herbs in olive oil | 9 |
| Smokey Solander Bar Nuts (v, gf, df, vgn) | 9 |
| Gin and Lemon Myrtle Cured Salmon (nf, gf) Baby beets, crème fraiche and horseradish | 26 |
| Baked Gruyère Cheese and Onion (v, nf) Pickled baby vegetable with charred sourdough | 27 |
| Chilli Caramel Fried Chicken (df) Green mango, papaya, mint, peanut and lime | 26 |
| Potted Pork Rillete (df, nf) Apple and Tamarind pickle with charred baguette | 28 |
| Seared Japanese Scallops (nf, gf) Pancetta, corn and miso | 30 |
| Pork and Chorizo Sausage Roll (nf) Spiced tomato relish | 25 |
| Massaman Curry Beef Croquette (nf) Coconut, chilli and coriander | 29 |

TUESDAY

\$27 Angus Steak

12pm onwards

WEDNESDAY

\$28 Schnitzel + house beverage

12pm onwards

THURSDAY

\$15 Negroni

6pm onwards

HAPPY HOUR

Mondays to Saturdays

4:30pm to 6:30pm

